

The Primavera Regency

WEDDING COCKTAIL RECEPTION MENU

Four or Five Hour Affair
White Glove Service
Fluted Champagne Glasses passed with Seasonal Berries upon arrival
Premium Liquors

Lavish Cocktail Hour

Consisting of:
Personalized Ice Sculptures
Gourmet Hot & Cold Hors d'Oeuvres passed on Silver Trays
Cold Decorated Display

The Dinner

Champagne Toast
Vintage Wines for Every Table
The Appetizer
Buffet Dinner Selections

Customized Wedding Cake

Assorted Pastries, Cookies & Chocolate Dipped Strawberries

International Coffees and Cordials
Full Coffee Service
Cappuccino and Espresso

THE COCKTAIL HOUR

Gourmet Hors d'Oeuvres

Grilled New Zealand Baby Lamb Chops served with a Rosemary Demi Glaze
Shrimp Cocktail with Homemade Cocktail Sauce
Fresh Sea Scallops Wrapped in Bacon & served with a Teriyaki Glaze
Mozzarella en Carozza, Minature Triangles of Mozzarella served with a Tomato Basil Sauce
Coconut Crusted Shrimp served with a Cranberry Dipping Sauce
Cocktail Franks wrapped in Puff Pastry & served with a Mustard Sauce
Stuffed Mushrooms filled with Sausage, Broccoli Rabe & Gorgonzola Cheese in Port Wine
Vegetable Spring Rolls served with Hoisin Sauce
Chicken Satehs served with a Sweet Chili Sauce
Chicken Cordon Bleu in Puff Pastry
Pesto Risotto Arancini with Garlic Cream Sauce
Truffle Mushroom Risotto Arancini with Mushroom Sauce

Presentations

Cold Decorated Display

Imported Italian Antipasto, A selection of the Finest Imported Italian Meats & Cheeses
accompanied by Baskets of Fresh Baked Breads
Imported Olives, Prosciutto di Parma, Parmigiano, Reggiano & Imported Provolone
Fire Roasted Peppers & Fresh Mozzarella
Assorted Bruschettas made with Wild Mushroom & Fresh Tomato
Marinated Artichokes, Hot & Sweet Stuffed Cherry Peppers, Soppresata & Giardinera
Fresh Pinwheel Mozzarella Stuffed with Prosciutto & Fresh Basil
International Cheeses & Fresh Tropical Fruit
Assorted Canapes & Deviled Eggs
Assorted Medley of Fresh Vegetables Crudite
Sliced Fresh Cantalope Melon & Imported Prosciutto
Chilled Vodkas with Specialty Flavored Infusions

*Chilled Seafood Station (Additional Cost)

To include:

Shrimp Cocktail, Little Neck Clams, Jumbo Lump Crab Meat
served with a Traditional Cocktail Sauce
& Fresh Lemon Wedges

The Cocktail Reception Menu

Appetizer

(You may select 1)

Eggplant Napoleon, Oven Baked Eggplant layered with Mozzarella & Fresh Basil

Herbed Seafood Risotto with Shrimp, Grape Tomatoes & Asparagus

Lobster Bisque with Succulent Lobster Meat and Fresh Chives

Minestrone with Fresh Vegetables in a Tomato Broth

Penne Vodka with Baby Peas & Sundried Tomatoes

Homemade Tortellini En Brodo

Fresh Tropical Fruit

OR

Salad

*Regency Salad, Mesclun Greens, Sugar Coated Walnuts, Sun Dried Cranberries,
Crumbled Blue Cheese with a Raspberry Vinaigrette*

∞

*Baby Field of Greens, Fresh Strawberries & Toasted
Sliced Almonds with a Raspberry Vinaigrette*

∞

Caesar Salad with Homemade Croutons & Homemade Creamy Caesar Dressing

∞

Tricolor Salad, Arugula, Endive, Radicchio & Shaved Parmigiano with a Balsamic Vinaigrette

∞

Grilled Portabella Mushroom, Fresh Mozzarella & Tomato Napoleon

The Regency Dinner

Captain Stations

Carving Station-Carved Tableside

(You may select 2)

*Certified Angus Prime Rib with Natural Au Jus
Roasted Leg of Lamb served with a Rosemary Demi Glaze
Whole Roasted Turkey served with Turkey Gravy & Cranberry Chutney
Pork Loin Crown Rib Roast with a Rosemary & Port Wine Demi Glaze
Honey Roasted Virginia Ham with a Honey Dijon Glaze
Sweet & Sour Roasted Breast of Duck
Whole Roasted Suckling Pig*

*Grilled New Zealand Baby Lamb Chops served with a Rosemary Demi Glaze (Additional Cost)
Charbroiled Filet Mignon in a Porcini Port Wine Reduction (Additional Cost)*

Accompaniments

Our Chef's Selection of Seasonal Vegetables & Starch

Pasta Station

*Homemade Potato Gnocchi in a Marinara Sauce
Penne Vodka with Baby Peas & Sun Dried Tomatoes
Mezza Rigatoni in a Hearty Bolognese Sauce*

*Gourmet Sushi Bar (Additional Cost)**

The Primavera Sushi Display offers you and your guests an elaborate sushi & sashimi presentation.

**Sushi Options – Available at an additional cost*

International Station

(You may select 6)

Chicken Savoy, Boneless Chicken in a Balsamic Demi Glaze
Tilapia Napolitano with Chopped Tomatoes, Garlic, Fresh Basil in a Balsamic Reduction
Eggplant Rollatini, Stuffed with Ricotta & Fresh Basil topped with Mozzarella
Chicken Oreganata in a White Wine Garlic Sauce with Seasoned Bread Crumbs
Chicken Saltimbocca, Boneless Chicken Breasts layered with Prosciutto, Spinach & Mozzarella
Crispy Fried Calamari served with Hot & Sweet Marinara Sauces
Salmon Livornese, Fresh Salmon with Onions, Capers, Gaeta Olives with a touch of Marinara
Shrimp Scampi in a Garlic & Oil Sauce with Herbed Rice
Homemade Meat Canneloni topped with Fresh Mozzarella
Wild Mushroom Ravioli in a Porcini Cream Demi Sauce
Seafood Ravioli with a Brandy Cream Sauce
Homemade Mild Sausage Lasagna
Sautéed Italian Sausage & Broccoli Rabe over White Cannelini Beans
Chicken Capri, Boneless Chicken Breast layered with
Prosciutto, Eggplant, Spinach, Mozzarella in a Porcini Wine Sauce
Chicken Francaise, Lightly Battered Chicken Breasts in a Lemon Butter & White Wine Sauce
Prime Filet Mignon with Roasted Shallots & Mushrooms in a Cabernet Wine Reduction
Salmon Stuffed with a Crabmeat Stuffing with a Dill Sauce
Paella with Scallops, Shrimp, Mussels, Clams & Chorizo Sausage
Potato & Cheese Pierogies with Caramelized Onions & Sweet Butter
Choice of Beef, Chicken or Pork Teriyaki with Stir Fry Vegetables, Assorted Dimsum & Fried Rice
Pork Tenderloin with Spinach & Mozzarella in a Port Wine Demi Glaze
Chicken Fungi with Wild Mushrooms in a Marsala Wine Sauce
Swedish Meatballs in a Sherry Wine Cream Sauce with Shallots
Stuffed Cabbage, Tender Rolls of Cabbage Stuffed with Beef & Rice in a Sweet Tomato Sauce
Polish Kielbasa served with Seasoned Sauerkraut
Corned Beef with Potatoes and Carrots in a Champagne Sauce
Broiled Salmon Piccata
Pistachio Crusted Salmon with an Orange Citrus Sauce
Potato Crusted Cherry Snapper Beurre Blanc
Grilled Vegetable Lasagna topped with a light Béchamel Sauce

The Wedding Cake
(Choice of Style & Filling)

&

*Silver Platters filled with
Assorted Mini Italian & French Pastries,
Petit Fours & Chocolate Covered Strawberries
created by our Pastry Chef on every table*

*Full Coffee Service
Including
Cappuccino & Espresso*

The Primavera's Candelit Viennese Presentation*
(*Available at Additional Cost)